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KRVX 6010

Instructions for use

FOR THE WAY IT'S MADE.®

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Before using your wine cellar

The appliance which you have purchased is a wine cellar – a professional appliance intended exclusively for keeping wines.
For best use of your appliance, please read these instructions carefully. In them you will find a description of the appliance and useful tips on keeping wines.
Keep this booklet for future consultation.

1. After unpacking the appliance, make sure that the door closes. Inform your retailer of any damage within 24 hours.
2. **Wait for at least two hours before switching the appliance on, so that the cooling circuit has time to reach full efficiency.**
3. Make sure that the installation and electrical connection are carried out by a qualified engineer according to the manufacturer's instructions and the local rules in force.

Safeguarding the environment

1. Packing
The packing material is 100% recyclable and is labelled with the recycling symbol ♺. Please dispose of all packing responsibly and carefully. Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children because it is potentially hazardous.

2. Scrapping/Disposal
The appliance has been made with recyclable material.
This appliance is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). Making sure that it is scrapped correctly helps to prevent any adverse consequences for health and the environment.
The symbol on the product, or on the documents accompanying this appliance indicates that this product should not be disposed of as household waste. Please dispose of this appliance at an Electrical & Electronic Equipment Collection point as in accordance with local environmental regulations for waste disposal. When it is scrapped, make it unusable by cutting the power cable and removing the doors and shelves so that children cannot access the inside easily.
Scrap it according to the local rules for the disposal of waste and take it to a collection point. Do not leave it unattended even for a few days because it is a source of danger for children.
For details of your local Collection Point please contact your Local Authority.

Information:
This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see the rating plate inside the appliance).
For appliances with Isobutane (R600a): isobutane is a natural gas which has no effect on the environment but is inflammable. Make sure that the cooling circuit pipes are not damaged.

Declaration of conformity CE

- This appliance is intended for the storage of food appliances and is manufactured in conformity with regulation (CE) No. 1935/2004.
- This appliance has been designed, manufactured and sold in conformity with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
  - the protection requirements of the "EMC" 89/336/CEE Directive, modified by Directive 93/68/CEE.

The appliance's electrical safety is only assured when it is correctly connected to an efficient earthing system complying with legal provisions.

General precautions and suggestions

- Use the wine cellar only to store wines and do not put any other type of food into it.
- Be careful not to cover or obstruct the appliance's ventilation openings.
  To avoid the risk of suffocation and becoming trapped, do not allow children to play or hide inside the appliance.
- Before any maintenance or cleaning, unplug the plug from the power socket or switch off the electrical power.
- Only an authorised person can replace the power supply cable.
- Do not keep explosive substances in the appliance.
- Be careful when moving the appliance not to damage flooring (e.g. parquet).
- Do not use extensions or multiple adapters.
- The appliance is not intended for use by young children or unsupervised infirm people.
- Do not damage the cooling fluid circuit.
- Do not use electrical appliances inside the wine cellar, if they are not of the type recommended by the manufacturer.
- Place the appliance in a dry and well-ventilated room. The appliance is designed to work in rooms where the temperature falls within the following intervals, which in turn are a function of the climatic class given on the data plate: the appliance may not work correctly if it is left for a long time at a temperature higher or lower than the interval specified.

Climatic Class	Room T. (°C)	Room T (°F)
SN	from 10 to 32	from 50 to 90
N	from 16 to 32	from 61 to 90
ST	from 16 to 38	from 61 to 100
T	from 16 to 43	from 61 to 110

Important:

- If large amounts of wine are put in the appliance, it may take several days for it to reach a constant temperature.
- Caution! The storage temperature must never drop below +6°C.
- When the appliance is working, drops of dew or frost may form on the inner liner wall. This depends on the operation. There is no need to scrape the frost off or dry off the dew. The back wall defrosts automatically. The defrost water is automatically conveyed to a drain hole, and then collected in a container where it evaporates.
- The bottles can be stored neatly on the wooden racks. Each shelf can bear a maximum weight of 40 Kg.

Remember when arranging

- Place the bottles in a central position on the rack.
- When closing the door make sure that the bottles do not touch the glass door.
- Caution: highly concentrated alcohol must be kept hermetically closed and in a vertical position.
- Because of the circulation of air in the refrigerator, different temperature zones form: The colder zones are those near the back wall, the warmer zones are close to the door glass.
- Always store bottled wines individually and not in cases or cardboard boxes.

Introduction to wine

Storing wine

As is well known, wine will keep for a long time; if kept in a suitable place white wines will keep for about two years from the date of harvest, but should be drunk within a year. Light wines can instead be kept for up to two years, while some full-bodied red wines can keep for ten years and raisin wines even twenty years. When you buy a bottle of wine put it in the cellar or another suitable place immediately. Three factors are vital in the process which starts from the cultivation of the grape, through to ripening, harvesting and wine making: light, air humidity and room temperature. If the taste of the wine is to reach full maturity while maintaining the wine's aroma, it must be stored perfectly by the interaction of these three factors.

Storage space

Not everyone has an underground storage space which can be used as a cellar. Just recently technology has managed to supply a valid substitute for the classic wine cellar. The Wine Cellar which you have purchased is a special appliance designed to contain and store wines correctly. In fact it should not be used to store fruit, vegetables and tins but only your favourite bottles of wine. So, without having a cellar area, every type of wine can be correctly stored, matured and enjoyed.

Storage rules

A vital rule for keeping your favourite bottles is that they should be placed on their sides or inclined so that the wine bathes the cork. Many people think that this causes the well-known "cork" smell. In reality contact between the wine and the cork helps the elasticity of the cork so guaranteeing its effectiveness. Being able to take the bottles easily for use avoids accidental shaking which, like vibration, could cause the sediments to suspend again, so altering the appearance of the wine over time. Move your bottles as little as possible and let the wine rest. Also avoid letting the bottles come into contact with the bottom wall because this would not only affect efficient defrosting but could ruin the bottle labels because of the drops of water collected during defrosting. The shelves on which the bottles are placed must be of wood, which efficiently absorbs any vibrations and keeps the bottle away from the wall which transmits the cold. The bottles of wine must also be kept away from substances or places which have a strong smell because this could easily be transmitted to the wine.

The temperature

The temperature represents a critical factor which is important throughout the wine's life cycle. It determines wine's good development while it remains in the bottle to mature. For best storage the temperature must be kept constant in an interval between 8 and 12°C. Rapid and wide changes of temperature must be avoided: too high a temperature dilates the liquids and speeds up the wine maturing, while too low a temperature (below 4 – 5°C) could cause the precipitation of tartrates, which could affect the wine's appearance. In the extreme case in which the temperature drops below 0°C, the wine may freeze and cause the cork to be expelled.

The cork

The cork is a fundamental component of a bottle of wine: its quality, chosen by the wine producer, is very important for the maturation of the wine itself. The perfect condition of the cork, in the bottles which we buy, depends exclusively on the standards of use and storage used by the producer or bottler.

Storing the bottles

Classical storage with 36 bottles
If you want to arrange the bottles for storing wine so that they are visible and easy to take out, we recommend the 36-bottle configuration (Bordeaux bottle or mixed Bordeaux bottle and German-type bottle). Position a maximum of 6 bottles in the niches of each of the 5 wooden shelves; another 6 bottles can be placed in the slots on the bottom of the cellar to give a total of 36 bottles.
The wooden shelves have a locking system to avoid accidental removals which could cause the bottles to fall. The larger bottles (German-type bottle) should be placed on their side.

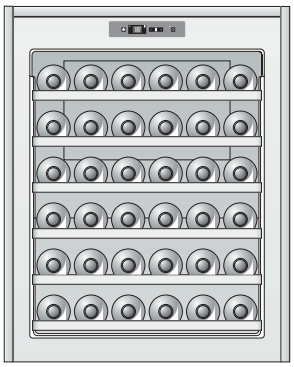
Storage with Champagne bottles.
Because Champagne bottles are larger than normal ones, a maximum of 5 must be placed on the bottom of the cellar. If you want to store more Champagne bottles remove the 5th shelf and stack the bottles on top of the bottles placed on the base of the cellar but in the reverse direction. Up to 9 Champagne bottles can be stored in this way.

Taking out the wooden shelves
To take out the wooden shelves proceed as follows:
1. Hold the front part of the shelf with one hand.
2. Remove the shelf slowly by pulling it slowly towards you for 1/3 of its total travel.

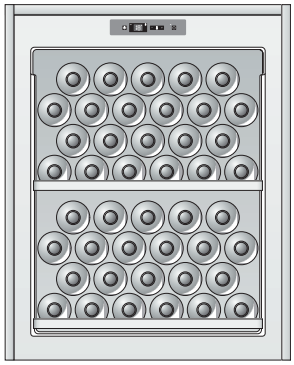
If there are only a few bottles
If there are not enough bottles to fill the wine cellar they should be distributed between all the available shelves, avoiding loading them all at the top or all at the bottom. So that they can be more easily seen from outside, they should be placed centrally on all the shelves.

Storing the bottles

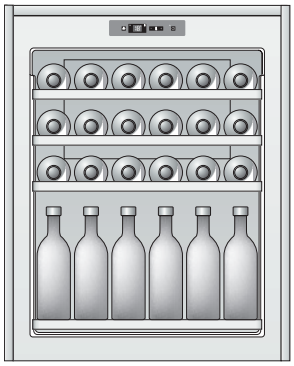
Other configurations for storing bottles



STANDARD
36 Bottles
(100% on their sides)
5 racks used

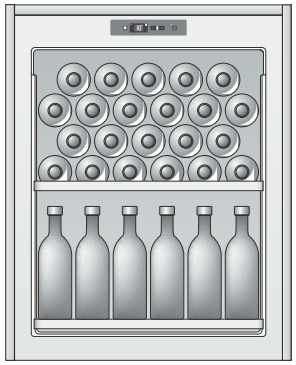


STORAGE
44 Bottles (100% on their sides)
1 rack used



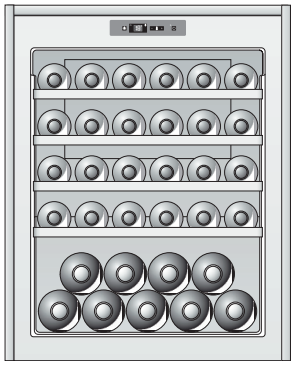
SERVICE
42 Bottles
(50% on their sides and 50% upright)
3 racks used

} 4 rows (6x4)



MAXIMUM STORAGE
46 Bottles (48% on their sides
and 52% upright)
1 rack used

4 rows (6x4) {



STORING CHAMPAGNE BOTTLES

Never take out more than one sliding shelf at once.

Table of the best serving temperatures for wines

The table gives the indicative temperatures at which the wine should be served.

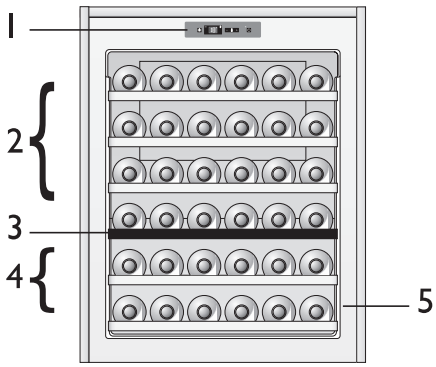
If the wine must be served at a higher temperature than that set inside the cellar, it should be left out for as long as is necessary.

Barolo	**17° C**
Barbaresco	**17° C**
Beaujolais	**13° C**
White Dry Bordeaux	**8° C**
Red Bordeaux	**17° C**
White Burgundy	**11° C**
Red Burgundy	**18° C**
Brunello	**17° C**
Champagne	**6° C**
Chianti Classico	**16° C**
Passito di Pantelleria	**6° C**
Rosé Cote de Provence	**12° C**
Dry and Sweet Spumanti	**6° C**

Verdicchio	**8° C**
White Trentino wines	**11° C**
White Franciacorta wines	**11° C**
Dry white wines	**8° C**
Friuli wines	**11° C**
Rhone wines	**15° C**
Dry White Loire wines	**10° C**
Liqueur Loire wines	**7° C**
Red Loire wines	**14° C**
Liqueur raisin wines	**8-18° C**
Vins Nouveaux	**12° C**
Light Red wines, without much tannin	**14° C**
Quite full-bodied Red wines, with some tannin	**16° C**

Description of the appliance

1. **Electronic Control Panel**
2. **Upper compartment with racks**
3. **Removable separator (black)**
4. **Lower compartment**
5. **Rating plate**



How to operate the appliance

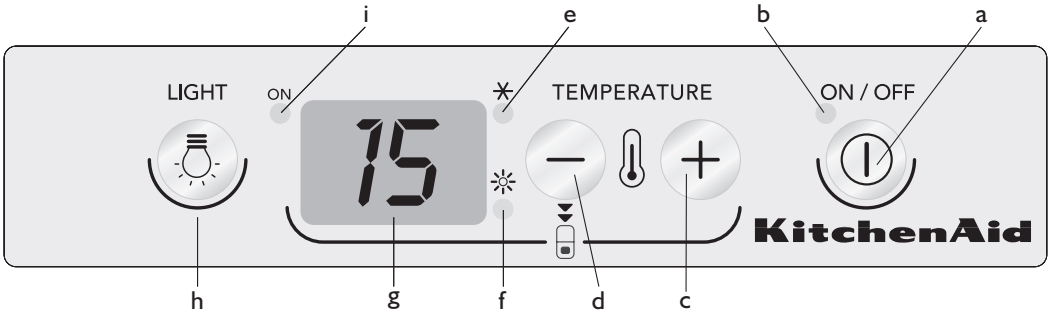
Preparing the appliance for use

Switching on the appliance
Insert the plug to start the appliance and then set the temperature on the front panel. A green pilot light comes on to indicate that the appliance is switched on. Inside the appliance there is a lamp which comes on automatically when the door is opened or which can be lit if necessary from the control panel by pressing the push button.

Setting the temperature
For the appliance to work correctly we recommend setting the temperature according to the indications given in the "Introduction to wine" section.

Note:
The room temperature, the door opening frequency and the position of the appliance can influence the internal temperatures.

Description of the control panel



a) ON/OFF button: appliance on/off
b) appliance operating pilot light
c) (+) button to increase the temperature (max +18°C)
d) (-) button to decrease the temperature (min +6°C)
e) cooling activated pilot light
h) heating activated pilot light
g) temperature in inner compartment display
h) inside light button
i) inside light pilot light

Cellar working with double or single temperature zone
The cellar is designed to work with two temperature zones or, as an alternative if the customer so requires, with a single temperature zone. For two-temperature operation position the black bottle-holder rack on the rails of the fourth shelf (starting from the first at the top), then set the temperature required in the upper zone, remembering that once the required temperature is reached the temperature of the lower compartment will be about 6 degrees centigrade higher than that set (the temperature of the lower zone cannot be set separately).

How to operate the appliance

Note:
To store the wine correctly we recommend setting the thermostat temperature at 10°C (upper compartment) to obtain a temperature of 15 – 16°C. For working with one temperature zone the black bottle-holder rack is removed and replaced with the accessory rack (the same type as the other wood-colour racks already installed). Keep the unused rack in a dry and cool place to avoid it being damaged by humidity or other atmospheric agents and thus being unusable in the future.

Setting the temperature
The appliance temperature was set in the factory and corresponds to 15°C (upper compartment).
If necessary, the temperature of the upper compartment can be changed as follows:
1. When connecting to the electrical power supply, the display shows the temperature set inside the compartment.
2. Press the (+) button for about a second; the temperature indicator will start to flash.
3. Press the (+) or (-) buttons until the required temperature has been reached.
4. Wait for 5 seconds for the indicator to shine steadily; the temperature has now been set.
5. Wait for the temperature change to take effect and put the bottles of wine in the cellar. The inside light does not come on (or goes out temporarily) when the inside temperature is higher than 24°C, so that the set temperature can be reached more quickly.

Controlling the temperature
Upper zone: the temperature of the upper zone is that normally shown on the control display.
Lower zone: the temperature of the lower zone cannot be set separately, but is about 5°- 6°C higher than that of the upper compartment. To display the temperature of the lower zone just press the (-) button for a second and the temperature of the lower zone will be displayed for three seconds.
This operation can be repeated several times to check the temperature of the lower zone.
When single-temperature operation is selected by removing the separator, just see the temperature indicated on the control display, without pressing any buttons.

Cleaning and maintenance

Before any maintenance or cleaning, unplug the appliance or disconnect the appliance from the power supply.
The wine cellar defrosts completely automatically.

- Occasional drops of water on the appliance's inner back wall indicate the automatic defrosting phase. The defrost water is automatically conveyed to a drain hole, and then collected in a container where it evaporates.

If necessary…
1. Empty the wine cellar completely.
2. Disconnect the appliance from the mains.
3. To prevent the formation of moulds, bad smells and oxidation, the appliance door must remain slightly open (about 3 – 4 cm).
4. Clean the appliance.

- Clean the inside regularly with a sponge dampened in lukewarm water and/or neutral detergent.
- Rinse and clean with a soft cloth. Do not use abrasives.
- Clean the outside with a soft cloth dampened with water. Do not use abrasive pastes or pads, stain removers (e.g. acetone, trichloroethylene) or vinegar.
- Clean the outside glass with a specific glass cleaner and the inside just with a damp cloth, avoiding using detergents where the wines are properly stored.

Rack cleaning
Use a damp cloth to clean the oak racks. Be careful not to damage the gasket when taking the rack out of the appliance. Open the door as wide as possible.

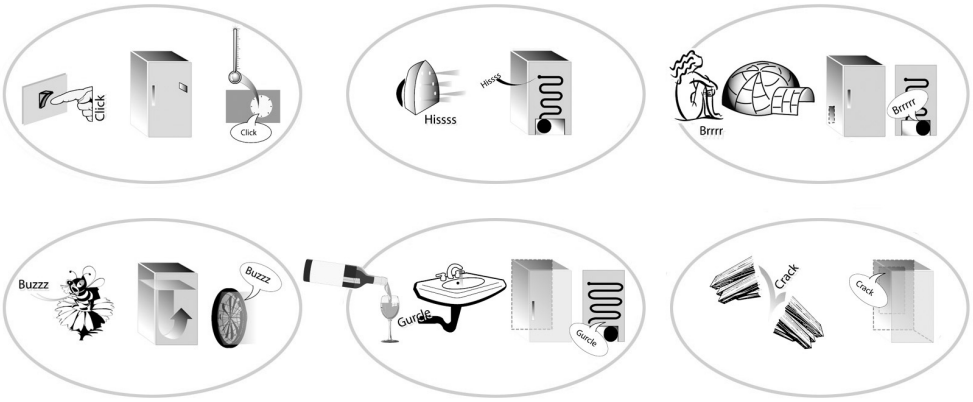
Troubleshooting guide

Before contacting the Customer Care Center…
Problems of operation are often due to simple causes, which may be identified and solved without using any tools.
Appliance noises are normal because its fans and compressors switch on and off automatically.

Some operating noises may be reduced by:
- levelling the appliance and installing it on a flat surface
- separating and avoiding contact between the appliance and the units
- making sure that the internal components are placed correctly
- making sure that there is no contact between the bottles and the containers.

Some possible operating noises:
- a whistle when the appliance switches on for the first time or after a long time.
- a splash when the cooling fluid enters the pipes.
- a buzz when the fan start working.
- **a crackle when the compressor starts.**
- an unexpected trip when the compressor switches on and off.

When you hear these noises…



…your appliance is alive and operating!!!

Troubleshooting guide

1. The appliance does not work.
- Is there a power cut?
- Is the plug plugged into the socket properly?
- Is the 2-pole mains switch on?
- Are the electric circuit safety devices installed in the house fully functional?
- Is the power supply cable broken?

2. The temperature inside the wine cellar is not cold enough.
- Has the door been closed properly?
- Are the bottles stopping the door from closing?
- Has the appliance been installed near a heat source?
- Is the selected temperature correct?
- Is the circulation of air through the ventilation openings blocked?

3. The temperature inside the wine cellar is too cold.
- Is the selected temperature correct?

4. The appliance is too noisy.
- Has the appliance been correctly installed?
- Are the pipes in the back part touching or vibrating?

5. There is water on the bottom of the appliance.
- Is the defrost water drain blocked?

After-Sales Service

Before contacting the Customer Care Center…
Switch the appliance on again to see if the problem has disappeared. If not, switch it off again and repeat the operation after an hour.

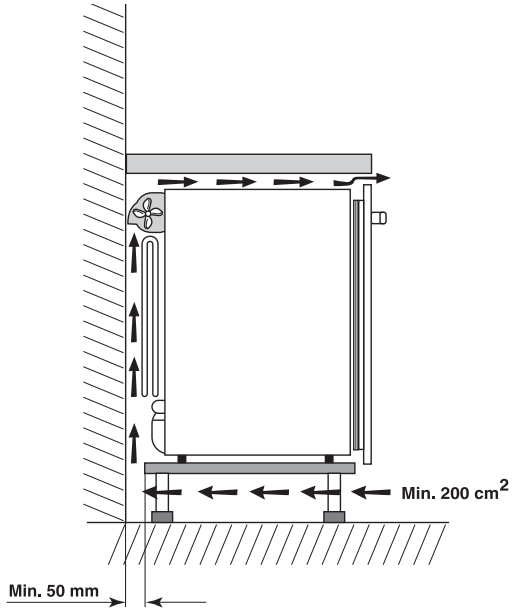
If, after making the checks listed in the troubleshooting guide and switching the appliance on again, it still does not work correctly, contact the Customer Care Center, describing the problem clearly and giving:
- the appliance type and series number (given on the rating plate).
- the type of fault.
- the model.
- the Service number (the number after SERVICE on the rating plate inside the appliance).
- your full address
- your telephone number and area code

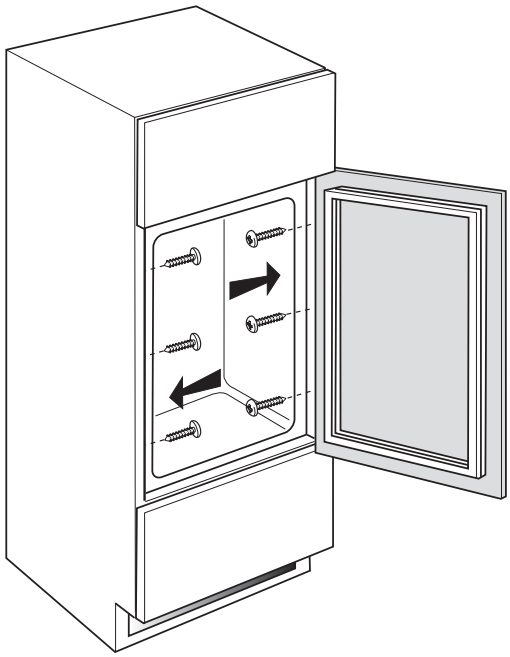
SERVICE 0000 000 00000

Installation

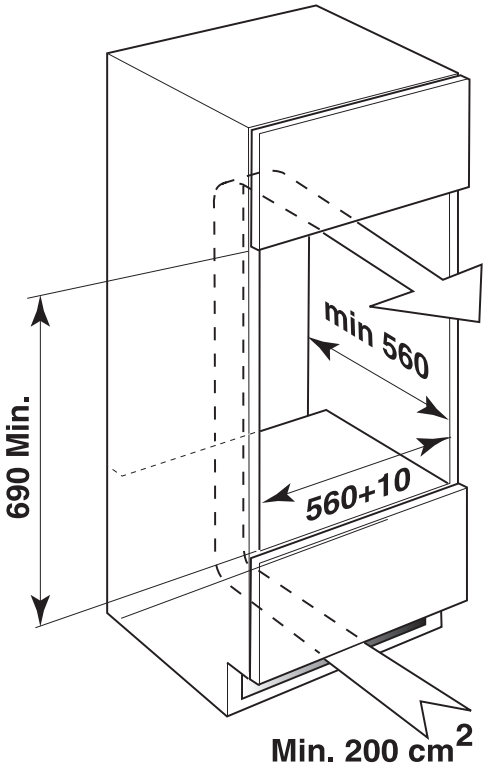
- Assemble the appliance with the correct ventilation as shown in the figures.
- The doors cannot be reversed on this wine cellar.
- Install the appliance away from heat sources.
- Installation in a hot room, direct exposure to the sun's rays or placing the appliance near a heat source (radiators, cookers), increase power consumption and should be avoided.
- When this is not possible, the following minimum separations should be respected:
  - 30 cm from coal or oil cookers;
  - 3 cm from electric and/or gas cookers.

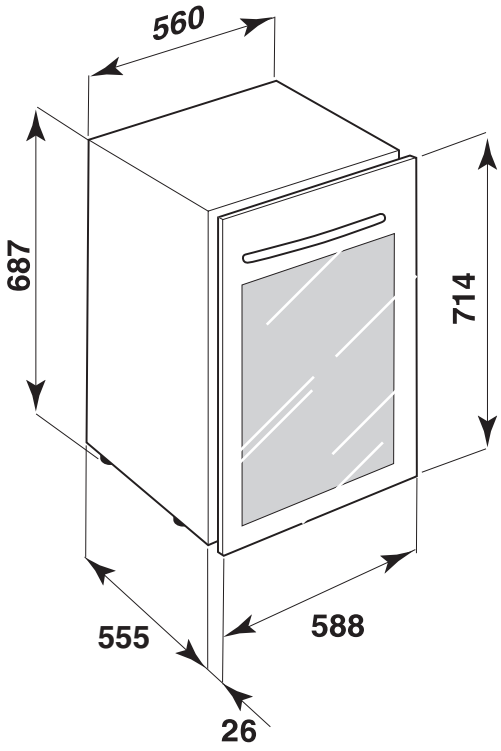
- Position it in a clean and well-ventilated place.
- Clean the inside (see the "Cleaning and maintenance" chapter).
- Insert the accessories supplied.





Installation





Installation

Electrical connection

- The electrical connections must conform to the local regulations.
- The data on the voltage and power consumption are given on the rating plate inside the appliance.
- Earthing the appliance is obligatory by law.
- The manufacturer declines any responsibility for any damage suffered by people, animals or things caused by failure to observe the rules given above.
- If the plug and socket are not of the same type, have a qualified electrician replace the socket.
- Do not use extensions or multiple adapters.

Electrical disconnection

Electrical disconnection must be possible either by unplugging the plug or by means of a 2-pole mains switch upstream of the socket.

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